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RECORD

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DUPLICATE

PROVISIONAL SPECIFICATION.

Improvements in the Manufacture of Bread, Biscuits, and the like, and a Compound therefor.

I, WILLIAM WIGHT MACADAM, of 103 Tyrwhitt Road, Brockley, in the County of London, Maltster and Malt Extract Manufacturer, do hereby declare the nature of this invention to be as follows :—

This invention relates to improvements in the manufacture of bread, biscuits and the like whereby the yield from a sack or given quantity of ordinary wheat, flour or meal is increased as compared with the yield of a like quantity of flour or meal when manufactured into bread as heretofore.

In carrying out my invention I make use of a compound of diastasically made extract of barley, wheat, maize, rice, oat or rye malt and the gluten of wheat or other cereal or gluten yielding product containing not more than 10 % starch but preferably shewing when tested by iodine an absolute freedom from starch material. These ingredients are thoroughly mixed together at a temperature of from 50° to 168° Fahr.

In manufacturing bread I take a portion of my compound in proportions varying from, say, 4 ounces to 32 ounces for each 280 lbs. of flour and reduce the same in water at a temperature of from 60° to 80° Fahrenheit, and I apply this diluted compound together with dissolved yeast in any of the stages of baking known as ferment, sponge or dough.

By adding the compound at these stages I produce a bread from which the moisture will not quickly evaporate and at the same time increase the yield as hereinbefore mentioned.

Dated this 12th day of May 1896.

G. F. REDFERN & Co.,
4, South Street, Finsbury, London, Agents for the Applicant.

COMPLETE SPECIFICATION.

Improvements in the Manufacture of Bread, Biscuits, and the like, and a Compound therefor.

I, WILLIAM WIGHT MACADAM, of 103, Tyrwhitt Road, Brockley, in the County of London, Maltster and Malt Extract Manufacturer, do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement :—

This invention relates to improvements in the manufacture of bread, biscuits and the like whereby the yield from a sack or given quantity of ordinary wheat, flour or meal is increased as compared with the yield of a like quantity of flour or meal when manufactured into bread as heretofore.

In carrying out my invention I make use of a compound of diastasically made

extract of barley, wheat, maize, rice, oat or rye malt and the gluten of wheat or other cereal or gluten yielding product containing not more than 10 % starch but preferably shewing when tested by iodine an absolute freedom from starch material. These ingredients are thoroughly mixed together at a temperature of from 50° to 168° Fahr.

In manufacturing bread I take a portion of my compound in proportions varying from, say, 4 ounces to 32 ounces for each 280 lbs. of flour and reduce the same in water at a temperature of from 60° to 80° Fahrenheit, and I apply this diluted compound together with dissolved yeast in any of the stages of baking known as ferment, sponge or dough.

By adding the compound at these stages I produce a bread from which the moisture will not quickly evaporate and at the same time I increase the yield as hereinbefore mentioned.

Having now particularly described and ascertained the nature of my said invention and in what manner the same is to be performed, I declare that what I claim is:—

1. The employment in the manufacture of bread, biscuits and the like of a compound consisting of a mixture of diastasically made extract of barley, wheat, maize, rice, oat or rye malt and of gluten (containing not more than 10 % of starch) the said mixture being heated to a temperature of from 50° to 168° Fahrenheit, substantially as, and for the purpose, hereinbefore described.

2. The herein described improvements in the manufacture of bread, biscuits and the like such improvements consisting in applying to the flour, in any of the stages of baking known as ferment, sponge or dough, a portion of the compound claimed in the preceding claiming clause diluted with water together with yeast substantially as, and in the proportions hereinbefore described.

3. Bread, biscuits and the like manufactured by the improved process and with the compound hereinbefore described.

Dated this 11th day of February 1897.

G. F. REDFERN & Co.,
4, South Street, Finsbury, London, Agents for the Applicant.

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